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THE GRAND WINE TOUR

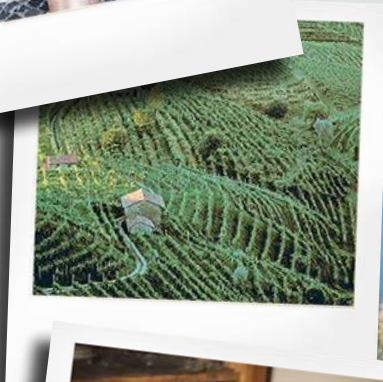
WIN A 3 DAY GOURMET FOOD & WINE TOUR IN ITALY

**YOU CAN PICK FROM ONE OF 4
ITINERARIES INSIDE**

HOW TO ENTER

1. Go to our website [here](#).
2. Upload an image from a holiday.
3. Describe your memorable travel experience to go with the image.

Visit orminatours.com/win/
for more information





Option 1: Piedmont Food & Wine Itinerary

DAY 1 Caselle – La Morra (D)

Private pick-up at Caselle airport or hotel. Just as Barolo is the King of Wine, the Alba Truffle reigns supreme over the funghi kingdom. Pass a few hours hunting for this grand prize with a local trifulau, a truffle hunter, and his canine sidekick in the fields and woods of the Langhe. In the afternoon, private transfer to Palás Cerequio Resort and check-in. In the evening private transfer to one of our favourite restaurants in the region. Enjoy a 3-course traditional Piedmont gourmet dinner at a restaurant. Wine pairing included. After dinner, private transfer back to your hotel.

STAY 2 NIGHTS Palás Cerequio Resort or similar

DAY 2 La Morra – Cascina Chicco Winery – Alba – Ceretto Winery – La Morra (B, L)

In the morning, pick up at Palás Cerequio Wine Resort and private transfer to Cascina Chicco Winery. Enjoy a premium tour and private wine tasting at Cascina Chicco Winery. Cascina Chicco has been making wines in Roero for three generations, since founder Ernesto Faccenda planted vineyards of Nebbiolo and Barbera in the 1950s. Afterwards enjoy a fine-dining lunch at La Piola in Alba with wine pairings. Carry on to Ceretto Winery where you will enjoy a premium tour and tasting of five different Nebbiolo-based wines. In the afternoon, private transfer back to your hotel.

DAY 3 La Morra – Caselle (B)

Transfer to Caselle for your ongoing journey.



UNIQUE EXPERIENCE

- > Enjoy hunting for the infamous white truffle with a local trifulau, a truffle hunter, and his canine sidekick in the fields and woods of the Langhe.

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Option 2: Veneto Food & Wine Itinerary

DAY 1 Venice – Valdobbiadene (D)

Pick-up in Venice and private transfer to Valdobbiadene. Enjoy some free time to explore Valdobbiadene. We suggest you to start on Piazza Marconi with a visit to the unmissable cathedral, then to continue along Via Piva to Villa dei Cedri, and along Strada La Cordana. Here you can see the church of San Floriano. Surrounded by thriving vineyards, it has magnificent views of the valley below. The trail then leads down to the ancient village of Ron, with its welcoming courtyards and old fountain. Next you can stop at the church of San Gregorio Magno: an old Capuchin monastery that never fails to astound visitors with its dignified charms. The route then leads you back to Piazza Marconi. After the visit of Valdobbiadene, private transfer to Salis House and check-in. Enjoy some free time to relax in the cozy and welcoming Wellness area equipped with a sauna, starry steam room, chromatic showers, heated panoramic whirlpool and infinity outdoor pool facing the vineyards. In the evening, enjoy a 3-course gourmet dinner at Salis Restaurant with paired wines! Taste the fresh flavours and recipes that have defined this region for centuries.

STAY 2 NIGHTS Salis House or similar

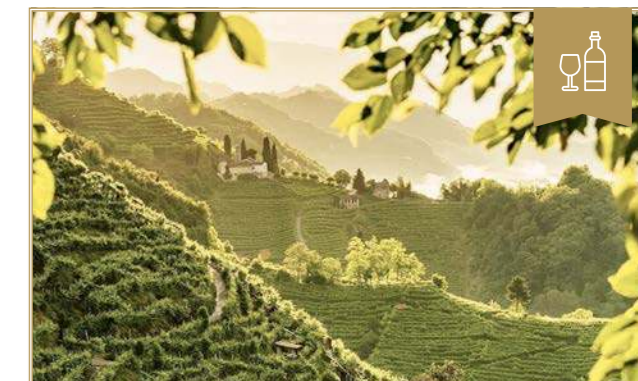
DAY 2 Valdobbiadene – Conegliano – Valdobbiadene Valley – Valdobbiadene (B, L)

In the morning, pick up at your accommodation and private transfer to Col Vektoraz Winery. Founded in 1993, Col Vektoraz is located in Valdobbiadene, the most traditional winemaking territory of DOCG Prosecco Superiore. The tour will begin with a guided visit through the winery and end with a tasting five different Prosecco styles. The tasting will take place in their private tasting room that features sweeping views of the Cartize vineyards.

You will be taken to enjoy a great lunch with wine pairings at the cozy Trattoria la Cima. The restaurant is located between the vineyards for an unparalleled dining experience. Following lunch you will be taken to the Bortolomiol Winery in Valdobbiadene where the highest quality certification of Prosecco is made. Enjoy a winery tour ending with a tasting of four Prosecco Superiore di Valdobbiadene DOCG. You will then be transported back to your accommodations in the afternoon.

DAY 3 Valdobbiadene – Caselle (B)

Transfer to Caselle for your ongoing journey.

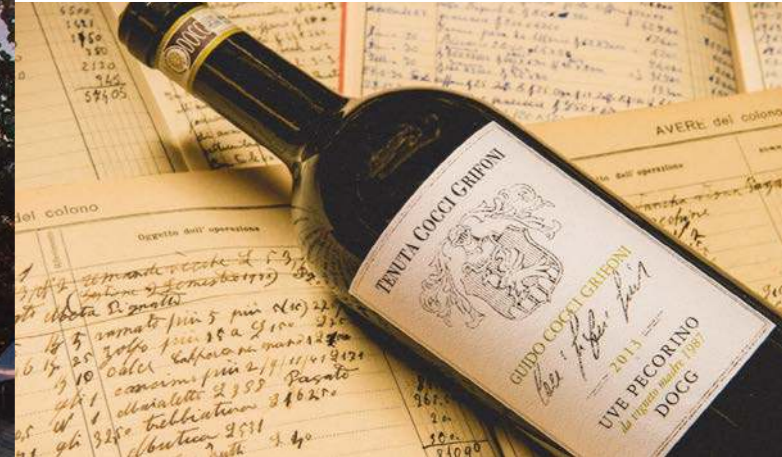


PROSECCO TERRITORY

- > Discover the Conegliano-Valdobbiadene Valley.
- > Wines have been produced here for hundreds of years and Prosecco was first mentioned in documents that date back to 1772.
- > The area has been recognized as a UNESCO World Heritage Site because of the strong bond between its ancient vine-growing culture and the land, as well as for its beauty.

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Option 3: Campania Food & Wine Itinerary

DAY 1 Naples – Furore (L, D)

Private pick-up at Naples airport, train station or hotel. Enjoy a guided vintage Vespa tour of Naples. Your personal driver will make you discover the most beautiful areas of Naples, its panoramic points and terraces overlooking the sea, and also the most genuine local gastronomic traditions, including a few stops along the way to eat. As you weave through the most scenic routes, the guide will point out historic landmarks before stopping at a renowned bottega that only sells local cured meats and cheeses and boasts an impressive list of 250 Champagne labels. Your final destination on the tour is a classic pizzeria! The pizzaiolo - professional pizza maker - will teach you how to make the dough, stretch it out and transform it into a pizza. Then its time to eat! Afterwards, private transfer to your hotel in Furore on the Amalfi Coast. In the evening, enjoy a pre-set traditional menu in one of our favourite restaurant in the region, including wine pairing.

STAY 2 NIGHTS Hotel Bacco or similar

DAY 2 Furore – Amalfi Coast – Ravello – Furore (B, L)

In the morning pick-up from your accommodations and private transfer to the Marisa Cuomo Winery. The Cantine di Marisa Cuomo is one of Southern Italy's premier wineries. The winery is famous for their "extreme wines" due to the steep terraces where the vineyards grow and recuperating native grape varieties with a thousand-year-old history. After a winery tour the Cuomo family will be happy to host you at their restaurant, Bacco, for a five-course meal paired with four Marisa Cuomo wines to give you a true taste of the Amalfi Coast. Afterwards, enjoy exploring the streets of Ravello. This stunning town has long been a haven for artists. It has played host to many famous names over the years, creatives who came in search of inspiration to write books, screenplays and music.

You will then transfer back to your accommodation for an evening of leisure.

DAY 3 Furore – Naples (B)

Transfer to Naples for your ongoing journey.



EXTREME WINES

- > The Cantine di Marisa Cuomo is one of Southern Italy's premier wineries.
- > The winery is famous for their "extreme wines".
- > Steep slopes that stretch out in the sun and rocks that plunge into the crystal clear water off the Amalfi Coast.

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Option 4: Marche Food & Wine Itinerary

DAY 1 Arrive Ripatransone (D)

Pick-up in Ancona and private transfer to your hotel in Ripatransone. After check-in you will meet Marilena Cocci Grifoni and enjoy a splendid wine experience discovering the secret of the family and the most important wines produced by this historic winery. Tenuta Cocci Grifoni Winery has been making family wines since 1933. The winery is deeply embedded in the history of the Cocci Grifoni family and continues to be with the fourth-generation of Cocchi Grifoni women leading the winery. The tour concludes with a guided tasting of three of the winery's most iconic labels, accompanied with a selection of local meats & cheeses.

In the evening, you will be served dinner on the panoramic terrace with a tasting of three wines from the Historical Vineyards. These labels represent the winery's special crus. Locally-sourced and inspired by tradition, this four-course menu will delight your senses. It is complemented by Moka coffee and Anise Liqueur.

STAY 2 NIGHTS La Dimora Resort or similar

DAY 2 Ripatransone – Ascoli Piceno – Offida – Ripatransone (B, L, D)

Today you'll discover the Piceno territory with a local expert. You will be picked up at your accommodation at Tenuta Cocci Grifoni. From here you'll be brought to Ascoli Piceno for a private guided tour of the city of Ascoli, city of 100 towers. During the tour you'll get the chance to have a visit to the historic Caffè Meletti and enjoy a great coffee in the historic location of this liberty style Café.

Afterwards you'll be transferred to Villa Cicchi Farmhouse where you will meet Maria Elena, the local chef and owner of this private historic house. She will teach you the secret of the local cuisine introducing you the food heritage of this territory before you enjoy a special lunch.

Your driver will then take you back to the hotel for some free time to unwind. In the afternoon visit the historic village of Offida, where you'll enjoy a discovery of this beautiful town (listed as one of the top 100 beautiful small villages in Italy) and here you'll have dinner in a great restaurant - OPHIS. Enjoy a 3-course meal with wine pairing before being taken back to your hotel.

DAY 3 Ripatransone depart (B)

After breakfast pick-up at your accommodations and private transfer to airport or train station.



TENUTA COCCI GRIFONI

- > What was born as a family country residence, has developed into a world-renown wine estate.
- > The entire 95-hectare estate is managed following two principle tenants of sustainability; Custodianship and Tradition.
- > The estate is divided into vineyards, olive groves, wheat fields, and untouched woodland to protect biodiversity.

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